

Harmonie-Cuisine & Vins

"Most of our wines have been selected from artisan producers who respectfully work along organic and biodynamic principles"

RAYMOND BLANC OBE, CHEF PATRON

SÉLECTION CLASSIQUE £129 per guest

Riesling Le Schild 2020, Domaine Valentin Zusslin, Alsace, France β

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Bourgogne Hautes Côtes de Beaune En Cheignot 2020, Domaine Bonnardot, Burgundy, France β

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Grüner Veltliner Ried Renner 2021, Schloss Gobelsburg, Kamptal, Austria \textcircled{O}

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Auxey-Duresses 1^{er} Cru 2012, Domaine Taupenot-Merme, Burgundy, France β

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Barsac Cyprès Climens 2016, Château Climens, Bordeaux, France \textcircled{O}

Wine flight per person - 125 ml per glass

SÉLECTION PRESTIGE £299 per guest

Frédéric Emile 2014, Domaine Trimbach, Alsace, France

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Chassagne-Montrachet 2021, Domaine Bonnardot, Burgundy, France β

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Condrieu 2021, Stéphane Montez, Rhône Valley, France \textcircled{O}

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Gevrey-Chambertin V.V. 2020, Domaine Marc Roy, Burgundy, France \textcircled{O}

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Cabernet Franc Icewine 2019, Inniskillin, Niagara Peninsula, Canada

Wine flight per person - 125 ml per glass

SÉLECTION EXCEPTIONNELLE £999 per guest

Riesling Schlossberg 2008, Schloss Reinhartshausen, Rheingau, Germany

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Chassagne-Montrachet 1^{er} Cru Les Caillerets 2019, Jean-Noël Gagnard, Burgundy, France β

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Dom Pérignon 2013, Champagne, France

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Mazis-Chambertin Grand Cru 2018, Domaine Harmand-Geoffoy, Burgundy, France \textcircled{O}

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Sauternes 2006, Château d'Yquem 1^{er} Cru Supérieur, Bordeaux, France

Wine flight per person - 125 ml per glass

"ANTHOLOGY" £600 per guest (4x75ml)

Tasting of four Château d'Yquem vintages 2006, 2013, 2015, 2018

Biodynamic wines are marked with a β

Organic wines are marked with a \textcircled{O}

Les saveurs du Manoir

OUR DINNER MENU £230 PER GUEST

RAYMOND BLANC, LUKE SELBY & BENOIT BLIN
ET LEUR ÉQUIPE VOUS SOUHAITENT
BON APPÉTIT

L'ESCABECHE

Escabeche of Orkney scallop, lemongrass & Baux-de-Provence olive oil

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LE MAQUEREAU

Cornish mackerel, dill, our orchard apple & horseradish

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LE PISTOU

Our garden vegetables, tomato essence & basil

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LE TURBOT

Poached Cornish turbot, peas, broad beans & garden lemon verbena

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LE VEAU

Roasted fillet of 'Rosé' veal & sweetbread, English watercress & girolles

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LES FROMAGES

The very best artisanal British & French cheeses

SUPPLEMENT OF £36 PER GUEST

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LA RHUBARBE DU JARDIN

Garden rhubarb, strawberry & soft meringue

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LE CACAO

A theme on cocoa bean

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LES PETITS FOURS

Our selection of teas and coffees with petits fours